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UNITED STATES DEPARTMENT OF AGRICULTURE STATES RELATIONS SERVICE

AGRICULTURAL INSTRUCTION DIVISION

DAIRYING PUBLICATIONS OF THE DEPARTMENT OF AGRICULTURE CLASSIFIED FOR THE USE OF TEACHERS.

The following list of publications has been prepared to assist teachers in making an intelligent selection of Department publications on topics pertaining to the subject of dairying. Teachers should avoid requesting a large list of publications on different topics at one time, or of publications the use of which is to be distributed over a long period of school work. It must be the policy of the Department to limit the distribution of publications to actual present needs as nearly as possible, so that the funds available for purposes of publication can be made to benefit the largest possible number of real users. A few bulletins carefully studied by the teacher and the class or assigned to certain members for individual reports are of much greater service than a hundred forgotten on the shelves at home or in the school library. Copies of any of the publications listed below, except those marked with an asterisk, may be obtained free upon application to the Division of Publications of the U.S. Department of Agriculture as long as the Department's supply lasts. Those marked with an asterisk may be obtained at the prices indicated from the Superintendent of Documents, Government Printing Office, Washington, D. C. Postage stamps, coins defaced or worn smooth, foreign money and uncertified checks will not be accepted. No publications are sold by the Department of Agriculture.

Topic	Title	Publication	Price
Milk Pro-	*: The Dairy Herd	:Farmers' Bulletin 55	.05
duction	*: Cropping Systems for New England Dairy	I walk at Paul my morning	
	Farms		
	*: The Dairy Industry in the South	the state of the s	-
	*: The Successful Poultry and Dairy Farm		
	*: Handling and Feeding of Silage	the state of the second st	
di s	:Clean Milk: Production and Handling		
	Eradication of Cattle Tick Necessary for		190
	: Profitable Dairying	:Farmers' Bulletin 639:	
	:The Feeding of Dairy Cows	:Farmers' Bulletin 743:	
	: Feeding and Management of Dairy Calves	S and the state of	
	: and Young Dairy Stock	:Farmers' Bulletin 777 :	
	:The Contagious Abortion of Cattle	:Farmers' Bulletin 790 :	
	Breeds of Dairy Cattle		
	:Tuberculosis in Live Stock		
	*: Effect of Cattle Tick upon Milk Produc-		
	: tion of Dairy Cows	:Dept. Bulletin 147	: .05
	*: Present Status of Milk Pasteurization		: .05
	:Labor Requirements of Dairy Farms as		
	: Influenced by Milking Machines	· Dept. Bulletin 123	: .05

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*: Judging the Dairy Cow as a Subject of Instruc-:			
tion in Secondary Schools	: .05		
TO the state of th	05		
*: Requirements and Cost of Producing Market Milk:	.05		
in Northwestern Indiana	-05		
*:Milk-Plant Equipment	.15		
*: Unit Requirements for Producing Milk in Western	*)		
Washington	.05		
*: Unit Requirements for Producing Milk in Ver- :			
: mont	-05		
*: Alcohol Test as a Means of Determining Quality:			
of milk for Condenseries	-05		
*: Unit Requirements for Producing Market Milk in:			
Southeastern Louisiana	-05		
*: Unit Requirements for Producing Market Milk in:			
Eastern Nebraska	-05		
*: The Unsuspected but Dangerously Tuberculous :	-		
* The Control of Borring When well as in the control of the contro	.05		
*: The Control of Bovine Tuberculosis	.05		
*: Milking Machine as Factor in Dairying	.15		
*: Influence of Breed and Individuality on Compo-: : sition of Milk	OF		
*: An Experiment in Community Dairying Ybk. 1916 Separate 707:	-05		
*: Cooperative Bull Associations			
*: How the Dairy Cow brought Prosperity in the :	.05		
. 117 1	-05		
Dairy : 1ce Houses and Use of Ice on the Dairy Farm: Farmers' Bulletin 623:	-0)		
Build- *: Plan for a Small Dairy House Farmers' Bulletin 689:	-05		
ings :Pit Silos :Farmers Bulletin 825 :			
:Homemade Silos			
:Farm Dairy Houses			
*: City Milk Plants: Construction and Arrangement: Dept. Bulletin 849 :	.05		
Care and*: Use of Milk as Food			
Handling*: The Care of Milk and Its Use in the Home: Farmers' Bulletin 413:	.05		
of Milk.*: Bacteria in Milk			
*: Removing Garlic Flavor from Milk and Cream: Farmers' Bulletin 608:	.05		
:A Steam Sterilizer for Farm Dairy Utensils: Farmers' Bulletin 748:			
:Cooling Milk and Cream on the FarmFarmers' Bulletin 976:			
:Straining Milk	*		
:Milk and Its Uses in the Home			
*: Medical Milk Commissions and Certified Milk: Dept. Bulletin 1	.10		
*: Application of Refrigeration to the Handling :	30		
t of Milk	.10		
*: The Alcohol Test in Relation to Milk Dept. Bulletin 202	.05		
*: Pasteurizing Milk in Bottles and Bottling Hot:	0=		
: Milk Pasteurized in Bulk	•05		
: Air	.10		
*: Market Milk Business of Detroit, Michigan in	*10		
: 1915	.10		
*: The Four Essential Factors in the Production :	*10		
of Milk of Low Bacterial Count	*15		
1 If Yearbooks (Ybk.) are on file in the School Library, Separates may be found in			
them under date of publication.			
91-SRS.	Date		

	*: Cooling Milk and Storing and Shipping it Dept. Bulletin 744	.10
	*: Study of the Alkali-forming Bacterial Found in :	
	Milk	.05
		.05
		-00
	*: Milk Supply of Boston, New York and Phila-	05
	delphiaBulletin 81	
	*Milk Supply of Two Hundred Cities and TownsB. A. I. Bulletin 46	
	*: Market Milk Investigations	•10
	*: Chemical and Physical Study of the Milk Supply:	-
	of Chicago and Washington, 1911	•15
12	*: Variations in Composition and Properties of :	0.5
M	: Milk from Individual Cow	
	c-*: Cream Separator on Western Farms Farmers' Bulletin 201	
tured	Cheese and Its Economical Uses in the Diet: Farmers' Bulletin 487:	
Dairy	:How to Make Cottage Cheese on the Farm:Farmers' Bulletin 850:	
Froduc	ts : Making Butter on the Farm	
	:Marketing Butter and Cheese by Parcel Post: Farmers' Bulletin 930:	
	:Neuf chatel and Cream Cheese	
	: Chee semaking on the Farm	
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	*: The Manufacture of Cottage Cheese in Creameries:	
		.05
	*: The Manufacture of Casein from Buttermilk or :	05
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	*: Manufacture of Neufchatel and Cream Cheese in :	05
		.05
	*: Marketing Practices of Wisconsin and Minnesota :	05
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	*: Comparison of Acid Test and Rennet Test for De-: termining Condition of Milk for Cheddar Type:	
		OF
		.05
	*: Farm Separator, Its Relation to Creamery and to:	+05
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	*: Relation of Bacteria to Flavors of Cheddar :	.05
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	*: Factors Controlling Moisture Content of Cheese:	, , ,
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M. Comment	*: Manufacture of Cheese of Cheddar Type from :	
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	4.70	.10
	*: Influence of Lactic Acid on Quality of Cheese :	
		.05
	* M1 - 0 - 12 0 0	.05
	*: Federated Cooperative Cheese Manufacturing and :	
	: Marketing Association	-05
	*: Cheesemaking Brings Prosperity to Farmers of :	.0)
	: Southern Mountains	.05
	*: Butterfat and Income Ybk.1917 Separate 743:	-05
	*: Suggestions for the Manufacture and Marketing :	
91-6RS.	: Creamery Butter in the South	•05
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